



SAVING ENERGY ADVICE

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Nationwide Energy Consultants has compiled some energy saving advice helping tenants and managers save energy and money by following the advice below.

Pub cellar management

The energy used for cooling drinks in a pub is in excess of 10% of the total energy cost, and approximately half of this goes into cellar cooling.

Savings of 10-50% can be achieved by following five main principles for reducing energy use in cellars:-

- 1. Improve layout** – Locate any heat producing equipment, such as line coolers, cooling cabinets and icemakers outside the cellar in a well-ventilated service area.
- 2. Install thermal insulation and draught stripping** – cellar doors and hatches should also be draught-stripped and insulated. Access doors should be self-closing and shut immediately after deliveries.
- 3. Replace lighting** – Lighting produces a heat gain, related to the efficiency of the lights installed. 'Standard' – tungsten or fluorescent lamps should be replaced immediately with LEDs.
- 4. Check refrigeration equipment** – Ensure the condenser unit is sited in a well-ventilated location. Set the control to the recommended cellar temperature (usually between 11-13°C) and check regularly with a separate thermometer to ensure that the sensor is operating reliably. Overcooling the cellar by 1°C can add up to 10% to cellar energy costs.
- 5. Maintain equipment regularly for optimum performance** – Ensure equipment is properly maintained so that it operates efficiently. Evaporators and heat rejection coils require regular cleaning to allow free airflow and economic operation. Condenser trays should be emptied to avoid water fouling the coil, dust and debris should be brushed off with a soft brush monthly.

Kitchens

Typically, 65% of the energy produced by cooking equipment will be extracted through the canopy as convected heat, 5% will be retained in the food being cooked, and 30% will enter the kitchen area as radiant heat. Effective energy management in hospitality catering can provide substantial savings, as well as improving working conditions in the kitchen, leading to improved staff productivity and morale.

Defrosting should be carried out every two months as a minimum. This saves energy and prolongs the lifetime of equipment. Check door seals on cold rooms, fridges and frozen food stores and replace if damaged. Keep condensers and evaporator coils clean and free of dust using a soft brush.

Simple actions such as raising awareness amongst kitchen staff and providing energy management training can reduce catering energy use by up to 30%.

Lighting

Lighting is a fundamental element of any hospitality business and is often seen as an uncontrollable cost. Yet by implementing lighting controls and efficient lamps, **lighting energy costs can sometimes be reduced by up to 50% and by up to 70% by switching to LED's.**

Heating

Ensure windows and external doors are closed as much as possible when heating is on and encourage guests to do the same. Consider sealing unused doors or windows to further reduce draughts. Close curtains and blinds at the end of the day during winter months to reduce draughts and help rooms retain more of their residual heat overnight.

Natural ventilation

It may be possible to use windows and doors to provide good levels of natural ventilation, allowing mechanical ventilation to be switched off or turned down to save money.

Good Housekeeping

Many good housekeeping measures are simple to implement and need not require any initial outlay. All staff members should be reminded that good energy management helps to achieve:-

- Environmental benefits.
- Healthier and more productive working conditions.
- Cost savings.
- Enhanced social and environmental credentials which can be promoted to customers.

Everyone working in the pub has an impact on energy use, so it should be everyone's responsibility to use energy wisely.

Encourage all staff to report any faulty equipment and to only use lighting and equipment when required.

Record and understand your energy consumption.

Review your energy bills over the last year in order to build a picture of past performance.

Take regular meter readings once a month and check against your energy invoices to ensure accurate billing .

Set targets, and tell staff how much energy is currently being consumed – most hospitality businesses in the UK could reduce their energy consumption by 10-40%

Undertake regular housekeeping walk rounds.

For further assistance please contact:

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N.B. All stated savings are sourced from the Carbon Trust Hospitality Industry related information